Thinking of you

Electrolux

user manual

Ceramic Cooker

EKC601503

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CE

Subject to change without notice

Safety information

Important! You MUST read these warnings carefully before installing or using the appliance. If you need assistance, please, contact to our Customer Care Department.

Installation

- The work of installation must be carried out by competent and qualified installers according to the regulations in force.
- Any modifications to the domestic electrical mains which may be necessary for the installation of the appliance should be carried out only by competent personnel.
- Check your appliance for any transport damage. Never connect a damaged appliance. If your appliance is damaged, contact your supplier.
- It is dangerous to modify, or attempt to modify, the characteristics of this appliance.
- Avoid installation of the appliance near inflammable material (e.g. curtains, tea towels, etc.).
- This appliance is heavy. Take care when moving it.
- This appliance cannot be positioned on a base.
- Remove all packaging before using the appliance.
- Some parts have a shock-resistant plastic film protection. Be sure to remove this plastic film before you start operating the appliance and clean the parts involved using a soft cloth wrung out in warm water to which a little washing up liquid has been added.
- Ensure that the gas and electrical supply complies with the type stated on the rating plate, located near the gas supply pipe.

Child safety

- This appliance is not intended for use by children or other persons whose physical, sensory or mental capabilities or lack of experience and knowledge prevents them from using the appliance safely without supervision or instruction by a responsible person to ensure that they can use the appliance safely.
- This appliance is designed to be operated by adults. Do not allow children to play near or with the appliance.
- The appliance gets hot when it is in use. Children should be kept away until it has cooled.
- Children can also injure themselves by pulling pans or pots off the appliance.

During use

- This appliance is intended for domestic cooking only. It is not designed for commercial or industrial purposes.
- Ensure a good ventilation around the appliance. A poor air supply could cause lack of oxygen.
- This appliance is not connected to a combustion products evacuation device. It shall be installed and connected in accordance with current installation regulations. Particular attention shall be given to the relevant requirements regarding ventilation.

- When in use the appliance will produce heat and moisture in the room in which it has been installed. Ensure there is a continuous air supply, keeping air vents in good condition or installing a cooker hood with a venting hose.
- When using the appliance for a long period of time, the ventilation should be improved, by opening a window or increasing the extractor speed.
- If the appliance is fitted with a cover, its function is to protect the surface from dust when closed and to accumulate splashes of grease when open. **Do not use for other purposes**.
- Always clean the cover before closing.
- Leave the burners to cool before closing the cover.
- Do not use this appliance if it is in contact with water. Do not operate the appliance with wet hands.
- Ensure the control knobs are in the OFF position when not in use.
- During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
- Always stand back from the oven when opening the oven door, to allow any build up of steam or heat to release.
- When using other electrical appliances, ensure the cable does not come into contact with the hot surfaces of the appliance.
- Unstable or misshapen pans should not be used on the hob burners as unstable pans can cause an accident by tipping or spillage.
- **To facilitate ignition, light the burners before placing pans on the grid**. After having lit the burners check that the flame is regular.
- Always lower the flame or turn it off before removing the pan.
- Never leave the appliance unattended when cooking with oil and fats.
- This appliance should be kept clean at all times. A build-up of fats or foodstuffs could result in a fire.
- Never use plastic dishes in the oven or on the hob burners. Never line any part of the oven with aluminium foil.
- Always ensure that the oven vent which is located at the centre back of the hob is left unobstructed to ensure ventilation of the oven cavity.
- Perishable food, plastic items and areosols may be affected by heat and should not be stored above the appliance.
- During cooking the storage drawer may become hot if the oven is on high for a long period of time, therefore flammable materials such as oven gloves, tea towels, plastic aprons etc. should not be stored in the drawer.
- Oven accessories such as baking sheets, will also become hot, therefore care should be taken when removing these items from the drawer whilst the oven is in use or still hot.
- Only heat-resistant plates may be placed in the drawer situated under the oven. **Do not put combustible materials there**.
- Never use steam or high pressure steam cleaners to clean the appliance.
- Do not use harsh abrasive cleaners or sharp metal scraper to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

Service

This appliance should only be repaired or serviced by an authorised Service Engineer and only genuine approved spare parts should be used.

Environmental information

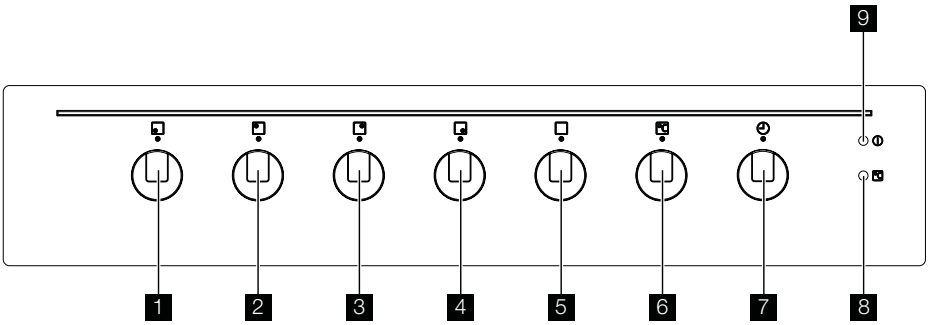
- After installation, please dispose of the packaging with due regard to safety and the environment.
- When disposing of an old appliance, make it unusable, by cutting off the cable.
- The symbol on the product or on its packaging indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

Important! Keep this instruction book for future reference and ensure it is passed on to any new owner.

Important! These instruction are only valid in the countries whose symbols appear on this booklet's cover.

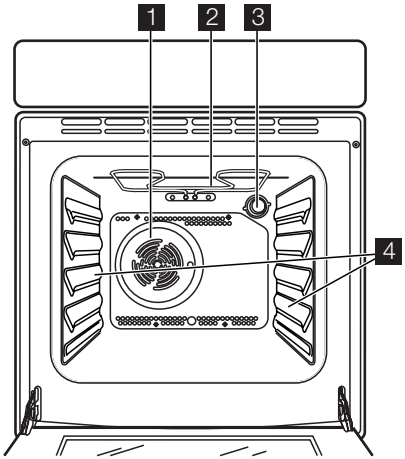
Product description

Control panel



1 Front left cooking zone
2 Back left cooking zone
3 Back right cooking zone
4 Front right cooking zone
5 Oven function control knob
6 Oven thermostat control knob
7 Minute minder control knob
8 Oven thermostat control light
9 General control light

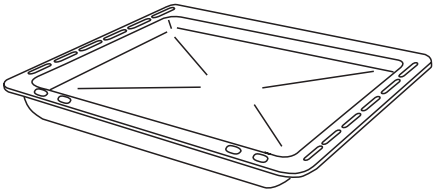
The oven cavity



1 Oven fan
2 Grill element
3 Oven light
4 Oven shelves

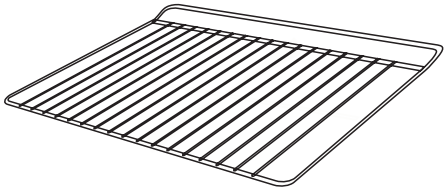
Accessories

Dripping tray



It is used to collect juice when cooking in it. If you do not use the dripping tray, remove it from the oven.

Oven shelf



One or two, depending on the model.
All accessories can be storage in the drawer which is located underneath the oven cavity.

⚠ **Warning!** During cooking the storage drawer may become hot.

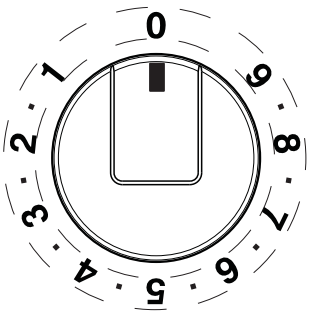
Operating instructions

Control knobs on the hob

The knobs of the cooking zones are found on the control panel.
The control knob is numbered 0 - 9, where 0 is OFF position and 9 is maximum.

Two types of the cooking zones

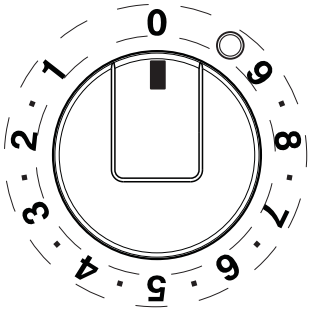
1. knob for normal cooking zone should be switches to maximum (position 9) for a short while to boost the cooking zone, and then adjusted to the required setting



ℹ **To switch on the smaller circular cooking zone**, turn the relevant control knob clockwise to the required heat setting.

2. knob for double circuit cooking zone has two heating element

ℹ **To switch on both heating elements**, turn the control knob clockwise to maximum heat setting (position 3). Then turn the knob further to nearly reach the 0 symbol. You will hear a "click" and the wider cooking zone will switch on. Then turn back the knob to the position 3 and adjust it to the required heat setting.



Warning! After switching on the double circuit zone, two heating elements will operate together, giving a higher power output than a normal cooking zone.

Normal cooking zones are placed on the back left, back right and front right positions. Double circuit cooking zone is placed on the front left position.

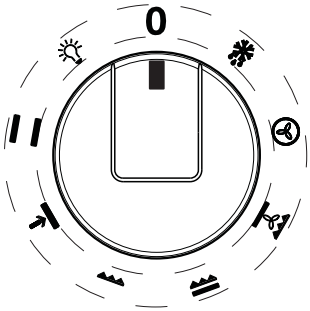
Residual heat indicators

The hob is fitted with four residual heat indicators corresponding to each cooking zone. The corresponding indicator will remain on until the temperature falls below 30°C, even after the cooking zone is switched off.

When a cooking zone is switched on, a short buzzing may be heard. This is quite normal and does not affect the hob operation in any way.

Oven functions

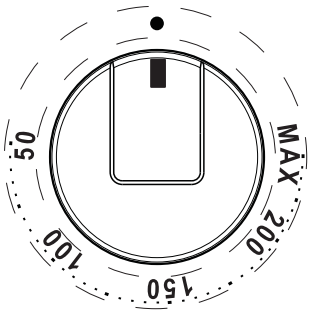
The oven function control knob allows to set the oven on the required cooking function. To choose an oven function, turn the function control clockwise to the symbol of the desired function.



Function	Description
0	The oven is off
Oven light	It's lighted once the oven function knob is turned on and lights during the oven functioning
Conventional cooking	The heat comes from both the top and bottom element, ensuring even heating inside the oven
Bottom heating	The heat comes from the bottom of the oven only
Inner grill	It can be used for grilling small quantities
Full grill	The full grill element will be on. Recommended for large quantities
Pizza	The bottom heating element, and the inner grill are on and the fan ensures air is circulated to cook the pizza toppings or pie fillings
Fan cooking	This allows you to roast or roast and bake simultaneously using any shelf, without flavour transference
Defrosting	This setting is intended to assist in thawing of frozen food

Oven thermostat control knob

By turning the oven thermostat control knob clockwise, select the cooking temperature between 50°C and maximum.



Oven thermostat control light °C

The thermostat control light will come on when the thermostat control knob is turned. The light will remain on until the correct temperature is reached. It will then cycle on and off to show the temperature is being maintained.

The safety thermostat

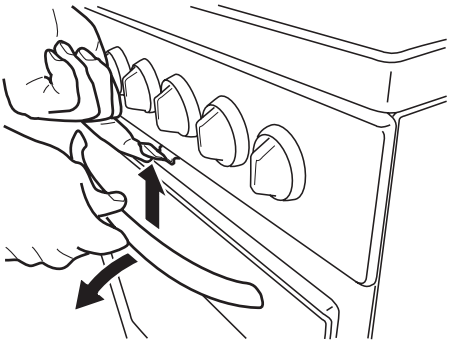
This oven is provided with a safety thermostat. In case of malfunctioning of the main thermostat, and consequential over heating, the safety device will stop the power supply to the appliance. If this happens, call your local Service Force Centre. Under no circumstances should you attempt to repair the appliance yourself.

Child lock

The appliance is provided with a child lock which makes impossible to open the oven door by children.
The child lock works always when the oven door is closed.

To open the oven door:

1. Shut the door
2. Press up the safety catch and keep it
3. Open the door



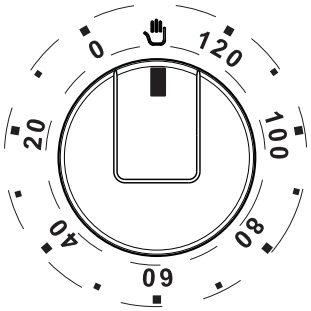
Close the door without pressing the safety catch.

General control lamp

The general control lamp will switch on when the oven function control knob and/or the cooking zone control knobs are set.

The minute minder

The minute minder will mark the end of a timed period with an acoustic alarm. The maximum timing is 120 minutes.



To set the minute minder:

1. Select the desired cooking function with the oven function control knob
2. Turn the minute minder control knob clockwise until the 120 minute position and then back to the required time.
3. Once the pre-set time has elapsed, an acoustic signal will be heard and the oven will automatically switch off. Turn the minute minder control knob to the position and the oven function and thermostat control knobs to OFF position.

Turn the minute minder control knob to the position if you want to cook without setting a timed period.

Before first use

Warning! Before using the appliance, remove all packaging, both inside and outside the appliance, including the advertising labels and any protective film.

Before cooking for the first time, carefully wash the oven accessories.

Heating the empty oven

Before first use, the oven should be heated without food. During this time, an unpleasant odour may be emitted. This is quite normal.

1. Switch the oven function control knob to conventional cooking
2. Set the thermostat control knob to maximum
3. Open a window for ventilation

4. Allow the oven to run empty for approximately 45 minutes

This procedure should be repeated with the full grill function and fan cooking function for approximately 5-10 minutes.

Once this operation is carried out, let the oven cool down, then clean the oven cavity with a soft cloth soaked in warm water to which a little mild washing-up liquid has been added.

Heating the cooking zone

The cooking surface should be cleaned before first use. Remove all traces of the production process.

Important! Wipe the ceramic surface and frame with a damp cloth using warm water to which a little washing up liquid has been added, and wipe dry.

1. Place the pot with water on every cooking zone
2. Turn on the cooking zone for about 10 minutes to the maximum position, to make water boiling
3. Turn off the cooking zone

During this time, the cooking zone may smoked and an unpleasant odour may be emitted. This is quite normal.

Helpful hints and tips

Using the ceramic glass hob

The glass is hard, and has been tempered to withstand heat, cold and temperature shocks. But like all glass it is sensitive to impact. Do not stand on the ceramic glass surface.

Warning! If scratches or cracks are noticed, disconnect the cooker from the electrical supply to avoid the possibility of electric shock and call you nearest Service Force Centre.

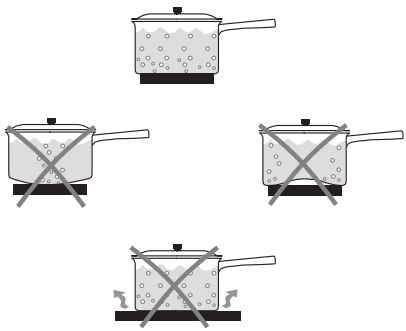
Warning! Keep all objects and materials which can melt away from the cooking surface, e.g. plastics, aluminium foil.

To save energy

- use only cooking and frying utensils with smooth, flat bases
- place pots and pans in position before switching on the cooking zone
- wherever possible, cover pots and pans with a lid
- switch off the cooking zone a few minutes before the end of the cooking time, in order to make use of the residual heat
- use the residual heat of the cooking zones for keeping food warm or for melting
- always place pots and pans centrally on the cooking zones

Saucepans and frying pans

Saucepans and frying pans should not be smaller than the cooking zone, and preferably not more than 10-15 mm larger than the diameter of the cooking zone.



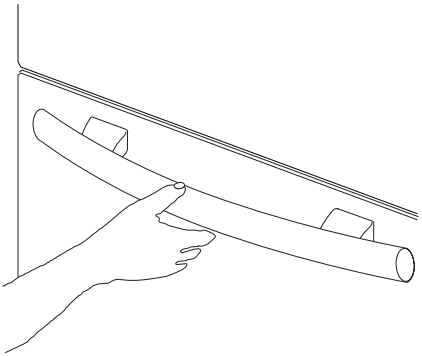
Important! Always use cooking and frying utensils with smooth, flat bases.

The bases should always be clean and dry. Cook with a lid in place.
Check that the bases of utensils are smooth and undamaged. Bases with burrs and sharp edges will scratch the ceramic glass surface.
To avoid scratching or damaging the ceramic cooking surface, pots and pans should be moved on the plate by lifting them, and not by sliding.
Utensils with aluminium and copper bases can leave behind metallic discolourations which can only be removed with difficulty or sometimes not at all.

Warning! Take care when frying food in hot oil or fat, as the overheated splashes could easily ignite.

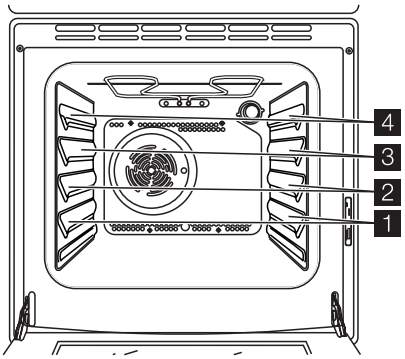
Using the oven

Warning! Always cook with the oven door closed. Stand clear when opening the drop down oven door. Do not allow it to fall open - support the door using the door handle, until it is fully open.



To open the oven door, always hold the handle in the centre.

The oven has four shelf levels. The shelf positions are counted from the bottom of the oven as shown on the picture below.



Warning! Do not place cookware directly on the oven base.

Warning! When cooking with the oven or grilling, the cover must be kept open to avoid overheating.

Warning! Do not place objects and cookware directly on the oven base and do not cover any part of the oven with aluminium foil while cooking, as this could cause a heat buildup which would affect the baking results and damage the oven enamel. Always place pans, heat-resisting pans and aluminium trays on the shelf.

Condensation and steam

The oven is supplied with an exclusive system which produces a natural circulation of air and the constant recycling of steam. This system makes it possible to cook in a steamy environment and keep the dishes soft inside and crusty outside. Moreover, the cooking time and energy consumption are reduced to a minimum. During cooking steam may be produced which can be released when opening the oven door. This is absolutely normal.

Warning! Always stand back from the oven when opening the oven door during cooking or at the end of it to allow any build up of steam or heat to release.

When food is heated, it produces steam in the same way as a boiling kettle does. When steam comes in contact of the oven door glass, it will condense and produce water droplets.

To reduce condensation, ensure the oven is well heated before placing food in the oven cavity. A short oven pre-heating (about 10 minutes) will then be necessary before any cooking. We recommend you to wipe away condensation after each use of the appliance.

Cookware

- Use any oven proof cookware which will withstand temperatures of 230° C.
- Baking trays, oven dishes, etc. should not be placed directly against the grid covering the fan at the back of the oven, or placed on the oven base.
- Do not use baking trays larger than 30 cm - 35 cm (12 in - 14 in) as they will restrict the circulation of heat and may affect performance.

The effects of dishes on cooking results

Dishes and tins vary in their thickness, conductivity, colour, etc. which affects the way they transmit heat to the food inside them.
A: Aluminium, earthenware, oven glassware and bright shiny utensils reduce cooking and base browning.

B: Enamelled cast iron, anodized aluminium, aluminium with nonstick interior and coloured exterior and dark, heavy utensils increase cooking and base browning.

Cooking fish and meat

You can place meat in oven proof dishes, or directly on the oven shelf. In this case, remember to place the drip tray in the first position from the bottom with some water in it. The dripping pan will avoid the falling of melted fat on the oven base.
White meat, poultry and fish in general, need to be cooked at a medium temperature (between 150° C and 175° C). If you need to cook red meat (slightly browned on the outside and more gently cooked in the inside), a higher temperature (between 200° C and 230° C) for a short time is recommended.

Baking

Cakes usually need to be cooked at a medium temperature (between 150° C and 200° C).
A short oven pre-heating (about 10 minutes) is recommended when cooking cakes or baking. Once the cooking has been started, keep the oven door closed during all the cooking time, and check the cooking results through the oven door glass.

Grilling

If you need to grill meat or fish, place them directly on the shelf after spreading a little oil on them.
In the grill function, heat comes only from the top element. Therefore, you need to adjust the cooking level depending on meat or fish's thickness.
Always remember to place the dripping pan in the lower position with some water in it.

Cooking times

Cooking times vary according to the type of food to be cooked, its consistency, and volume. We suggest that you take particular note of your first cooking experiments with the oven, since operating in the same conditions for the same dishes you will of course obtain similar results.
Only experience will enable you to make the appropriate changes to values given on charts.

Cooking table- Conventional and fan cooking

These tables are intended as a guide only. It may be necessary to increase or decrease the temperature to suit your individual requirements.
Only experience will enable you to determine the correct setting for your personal requirements.

Cooking times do not include pre-heating time. A short oven pre-heating (about 10 minutes) is necessary before any cooking.

Weight (gr.)	Type of dish	Conventional Cooking		Fan cooking		Cooking time minutes	NOTES
		Level	temp. °C	Level	temp. °C		
	Whisked recipes	2	170	2	160	45 ~ 60	In cake mould on the shelf
	Shortbread dough	2	170	2 (1 and 3)[1)]	160	20 ~ 30	In cake mould on the shelf
	Butter-milk cheese cake	1	160	2	150	60 ~ 80	In cake mould on the shelf
	Apple cake	1	180	2 (1 and 3)[1)]	170	40 ~ 60	In cake mould on the shelf
	Strudel	2	175	2	150	60 ~ 80	In cake tin on the shelf
	Jam-tart	2	175	2 (1 and 3)[1)]	160	30 ~ 40	In cake mould on the shelf

Weight (gr.)	Type of dish	Conventional Cooking		Fan cooking		Cooking time minutes	NOTES
		Level	temp. °C	Level	temp. °C		
	Fruit cake	1	175	1	160	45 ~ 60	In cake mould
	Sponge cake	1	175	2	160	30 ~ 40	In cake mould on the shelf
	Christmas cake	1	170	1	160	40 ~ 60	In cake mould on the shelf
	Plum cake	1	170	1	160	50 ~ 60	In cake mould on the shelf
	Small cakes	2	170	2 (1 and 3)[1)]	160	25 ~ 35	In baking tray
	Biscuits	3	190	3	170	15 ~ 25	In baking tray
	Meringues	2	100	2	100	90 ~ 120	In baking tray
	Buns	2	190	2	180	12 ~ 20	In baking tray
	Pastry: Choux	2	200	2 (1 and 3)[1)]	190	15 ~ 25	In baking tray
1000	White bread	1	190	2	180	40 ~ 60	2 pieces in baking tray
500	Rye bread	1	190	1	180	30 ~ 45	In bread pan on the grid
500	Bread rolls	2	200	2	175	20 ~ 35	6-8 rolls in baking tray
250	Pizza	1	200	2 (1 and 3)[1)]	190	15 ~ 30	On baking tray on the grid
	Pasta flan	2	200	2 (1 and 3)[1)]	175	40 ~ 50	In mould on the shelf
	Vegetable flan	2	200	2 (1 and 3)[1)]	175	45 ~ 60	In mould on the shelf
	Quiches	1	200	2 (1 and 3)[1)]	180	35 ~ 45	In mould on the shelf
	Lasagne	2	180	2	160	45 ~ 65	In mould on the shelf
	Cannelloni	2	200	2	175	40 ~ 55	In mould on the shelf
1000	Beef	2	190	2	175	50 ~ 70	On shelf and dripping pan
1200	Pork	2	180	2	175	100 ~ 130	On shelf and dripping pan
1000	Veal	2	190	2	175	90 ~ 120	On shelf and dripping pan
1500	English roast beef rare	2	210	2	200	50 ~ 60	On grid and dripping pan
1500	English roast beef medium	2	210	2	200	60 ~ 70	On grid and dripping pan
1500	English roast beef well done	2	210	2	200	70 ~ 80	On grid and dripping pan

Weight (gr.)	Type of dish	Conventional Cooking		Fan cooking		Cooking time minutes	NOTES
		Level	temp. °C	Level	temp. °C		
2000	Shoulder of pork	2	180	2	170	120 ~ 150	With rind-in dripping pan
1200	Shin of pork	2	180	2	160	100 ~ 120	2 pieces-in dripping pan
1200	Lamb	2	190	2	175	110 ~ 130	Leg-in dripping pan
1000	Chicken	2	190	2	175	60 ~ 80	Whole-in dripping pan
4000	Turkey	2	180	2	160	210 ~ 240	Whole-in dripping pan
1500	Duck	2	175	2	160	120 ~ 150	Whole-in dripping pan
3000	Goose	2	175	2	160	150 ~ 200	Whole-in dripping pan
1200	Rabbit	2	190	2	175	60 ~ 80	Cut in pieces
1500	Hare	2	190	2	175	150 ~ 200	Cut in pieces
800	Pheasant	2	190	2	175	90 ~ 120	Whole
1200	Trout/Sea bream	2	190	2 (1 and 3)[1)]	175	30 ~ 40	3-4 fishes
1500	Tuna fish/Salmon	2	190	2 (1 and 3)[1)]	175	25 ~ 35	4-6 fillets

1) If you need to cook more than one dish at the same time, we recommend you to place them on the levels quoted between brackets. Shelf positions are counted from bottom of the oven.

If you wish to cook more than one dish at the same time, we suggest that you change the cooking levels of your dishes during the last 5-10 minutes in order to obtain a more uniform colour of your dishes.

Cooking table - Grilling

Cooking times do not include pre-heating time.
A short oven pre-heating (about 10 minutes) is necessary before any cooking.

Type of dish	Quantity		Level	Temp. °C	Cooking time (minutes)	
	Pieces	Weight(gr.)			Upper side	Lower side
Fillet steaks	4	800	3	maximum	12 ~ 15	12 ~ 14
Beef-steaks	4	600	3	maximum	10 ~ 12	6 ~ 8
Sausages	8	-	3	maximum	12 ~ 15	10 ~ 12
Pork chops	4	600	3	maximum	12 ~ 16	12 ~ 14
Chicken (cut in two)	2	1000	3	maximum	30 ~ 35	25 ~ 30
Kebabs	4	-	3	maximum	10 ~ 15	10 ~ 12
Chicken (breast)	4	400	3	maximum	12 ~ 15	12 ~ 14

Type of dish	Quantity		Level	Temp.°C	Cooking time (minutes)	
	Pieces	Weight(gr.)			Upper side	Lower side
Chicken (breast)	6	600	3	maximum	10 ~ 15	8 ~ 10
Fish (fillets)	4	400	3	maximum	12 ~ 14	10 ~ 12
Sandwiches	4 - 6	-	3	maximum	5 ~ 7	-
Toast	4 - 6	-	3	maximum	5 ~ 7	2 ~ 3

Cooking table - Pizza

Weight (gr.)	Type of dish	Level	temp. ° C	Cooking time minutes	Notes
700	Pizza, large	1	200	15 ~ 25	in baking tray
500	Pizza, small	1	200	10 ~ 20	in mould on the shelf
500	Flat cake	1	200	15 ~ 25	in baking tray

The oven temperatures are intended as a guide only. It may be necessary to increase or decrease the temperatures to suit individual preferences and requirements.

Care and cleaning

Warning! Before any maintenance or cleaning can be carried out, you must DISCONNECT the appliance from the electricity supply. This appliance cannot be cleaned with steam or with a steam cleaning machine.

Cleaning the ceramic glass hob

Warning! For safety reasons, the cleaning of the appliance with steam jet or high pressure cleaning equipment is not permitted.

Warning! Care should be taken when preparing food or drinks containing sugar. If anything of this nature accidentally comes into contact with the ceramic surface it must be scraped off immediately while still hot and wiped away to avoid damage to the surface.

Cleaners cannot stay in contact with the ceramic glass when hot! All cleaners must be removed with plenty of clean water after cleaning as they may have a caustic effect when the rings are next heated!
Do not use any aggressive cleaners, such as e.g. grill or oven sprays, coarse scouring cleaners or pan cleaners that cause scratches.

Clean the ceramic glass surface after each use when it is hand warm or cold. By this means you will avoid soiling becoming burnt on. Remove scale and watermarks, fat spots and metallic shimmering discoloration with a commercially available ceramic glass or stainless steel cleaner.

Cleaning the oven

Warning! The oven should be kept clean at all times. A build up of fats or other foodstuffs could result in a fire, especially in the grill pan.

Clean carefully the oven cavity after use when it is still warm. In fact, at this moment it is easy to take off deposits of fat or other substances such as fruit juice, sugar particles or fat.
You can use warm detergent water or one of the appropriate spray oven cleaners.

Warning! Do not direct the spray at the mat steel parts as this could damage them and always follow the manufacturer's instructions.

Clean the oven accessories with warm water and detergent. Remove possible incrustations with a slightly abrasive powder.

Warning! Never line any part of the oven with aluminium foil. It would result in an accumulation of heat which might damage the cooking results and also damage the enamel.

Cleaning materials

Before using any cleaning materials on your oven, check that they are suitable and that their use is recommended by the manufacturer.
Cleaners that contain bleach should NOT be used as they may dull the surface finishes. Harsh abrasive should also be avoided.

Warning! Never use steam or steam machines to clean the appliance.

External cleaning

Warning! Regularly wipe over the control panel, oven door and door seal using a soft cloth well wrung out in warm water to which a little washing up liquid has been added.
To prevent damaging or weakening the door glass panels avoid the use of the following:

- Household detergent and bleaches
- Impregnated pads unsuitable for non stick saucepans
- Pads or steel wool pads
- Chemical oven pads or aerosols
- Rust removers
- Bath/Sink stain removers

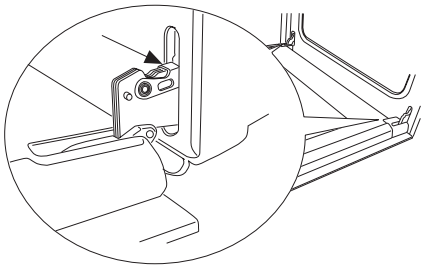
Clean the outer and inner door glass using warm soapy water. Should the inner door glass become heavily soiled it is recommended that a cleaning product such as Hob Brite, or Bar Keepers Friend is used.

Cleaning the oven door

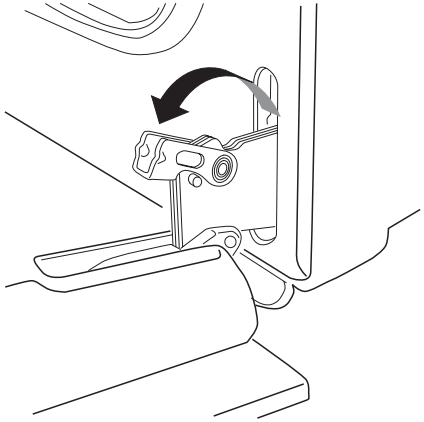
Before cleaning the oven door, we recommend you to remove it from the oven.

Warning! Before proceeding ensure the oven is cool and disconnected from the electricity supply.

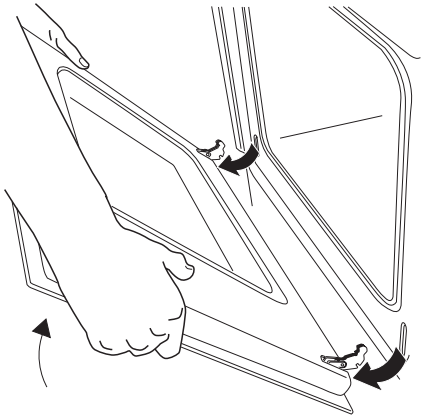
Proceed as follows:
1. open the oven door completely
2. find the hinges linking the door to the oven



3. unlock and turn the small levers located on the two hinges



4. handle the door by its left- and right-hand sides, then slowly turn it towards the oven until it is half closed



5. gently pull the oven door off its site
6. place it on a steady plan.

Important! Clean the oven door glass with warm soapy water and a soft cloth only. Never use harsh abrasive.

Once the cleaning is carried out, refit the oven door, following the procedure in reverse.

⚠ **Warning!** Do not clean the oven door while the glass panels are warm. If this precaution is not observed the glass panel may shatter.
If the door glass panel becomes chipped or has deep scratches, the glass will be weakened and must be replaced to prevent the possibility of the panel shattering. Contact your local Service Centre who will be pleased to advise further.

Models in stainless steel or aluminium

We recommend to clean the oven door using only a wet sponge and dry it up after cleaning with a soft cloth.
Never use steel wool, acids or abrasive products as they can damage the oven surface.
Clean the oven control panel following the same precautions.
The correct operation of the oven is ensured by a gasket placed round the edge of the oven cavity.
Periodically check the condition of this gasket. If necessary, clean it without using abrasive cleaning products.
If the gasket shows to be damaged, call you local Service Centre. Do not use the oven until it has been repaired.

Oven shelves

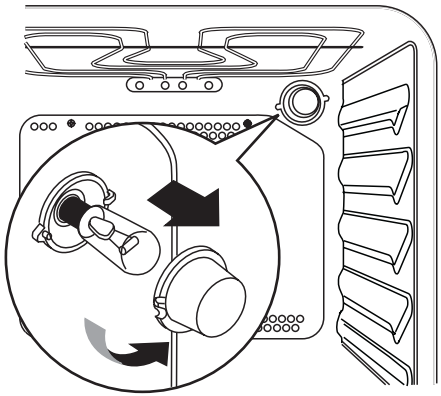
⚠ **Warning!** Before proceeding ensure the oven is cool and disconnected from the electricity supply.

To clean the oven shelves, soak in warm soapy water and remove stubborn marks with a well wetted soap impregnated pad. Rinse well and dry with a soft cloth.

Oven lamp replacement

⚠ **Warning!** Disconnect the appliance from the electricity supply.

If the oven bulb needs replacing, it must comply with the following specifications: electric power, 15 W /25 W; electric rate, 230 V (50 Hz); resistant to temperatures of 300° C; connection type: E 14. These bulbs are available from your local Service Force Centre.
To replace the faulty bulb:
1. Ensure the oven is disconnected from the electrical supply.
2. Turn the glass cover anticlockwise.
3. Remove the faulty bulb and replace it with the new one.



4. Refit the glass cover.
5. Reconnect to the electrical supply.

What to do if…

If the appliance is not working correctly, please carry out the following checks, before contacting your local Service Centre.

Symptoms	Solutions
Dark stains occur	• if the use of a scraper and a ceramic hob cleaner proves unsuccessful, your hob surface may have been damaged by using unsuitable cleaning agents, or by pan bases with a scouring effect. This will not impair the efficiency of your ceramic hob
Metallic discolourations appear on the cooking zone	• pots and pans with unsuitable bottoms, or unsuitable cleaning the cooking zone agents have been used. The discolourations can only be removed with considerable effort, using a ceramic glass cleaner
The surface shows scratches	• these may be caused by scraping or melted on objects and cannot be removed. This will not impair the efficiency of your ceramic hob
The cooker does not operate	• check that the unit is plugged in and the electrical supply is switched on • check the mains fuse has not blown • check the correct control knob has been turned
The ceramic hob is not giving satisfactory results	• check the cooking pan is the correct size for the cooking zone • check the cooking pan has a flat base • check the setting is correct for the type of cooking
The oven does not come on	• check that a cooking function has been selected • check that the oven door is completely closed • check that the socket switch or the switch from the mains supply to the cooker are ON
The oven light does not come on	• select a function with the oven function control knob • check the light bulb, and replace it if necessary (see Oven Lamp replacement)
It takes too long to finish the dishes, or they are cooked too fast	• the temperature may need adjusting
Steam and condensation settle on the food and the oven cavity	• refer to the contents of this booklet, especially to the section Using the oven • leave dishes inside the oven no longer than 15-20 minutes after the cooking is completed
The oven fan is noisy	• check that shelves and bakeware are not vibrating in contact with the oven back panel

Technical data

Appliance Class 2 sub class 1 and Class 1

Dimensions	
Height	850 mm
Depth	600 mm
Width	600 mm
Oven capacity	56 l

Ceramic hob		
Cooking zones	**Power**	**Diameters**
Front left cooking zone (double)	2200 W	210 mm - 120 mm
Back left cooking zone	1200 W	145 mm
Back right cooking zone	1800 W	180 mm
Front right cooking zone	1200 W	145 mm

Oven	
Oven light	25 W
Oven elements (top+bottom)	1800 W
Bottom heating element	1000 W
Inner grill element	1650 W
Full grill element	2450 W
Pizza	2675 W
Fan cooking	2025 W
Defrosting	25 W
Total rating	2700 W
Supply voltage (50 Hz)	230V/400V 3N~
Total appliance electric rating	9100 W

Installation

⚠ **Warning!** This appliance cannot be positioned on a base.

The following instructions are meant for a qualified installer, in order that the operations of installation, regulation, and service are executed according to the existing regulations.
Whenever changes are made involving the disconnection of the appliance it is necessary to proceed with maximum caution.

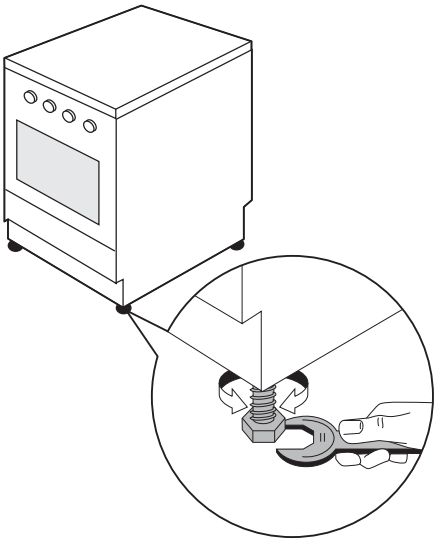
⚠ **Warning!** Prior to installation, ensure that the local distribution conditions (nature of the gas and the gas pressure) and the adjustment of the appliance are compatible.

⚠ **Warning!** The manufacturing company declines any responsibility for possible damages resulting from an installation which does not comply with the rules in force.

Levelling

The appliance is provided with adjustable small feet placed in the back and front corners on the base.

By adjusting the small feet it is possible to change the height of the appliance so as to ensure a better levelling with other surfaces and a uniform distribution of the liquids contained in pans or pots.



Electrical connection

The unit is preset to work with a voltage of single phase 230 V.
Before making the connection make sure that:

- the energy power available in the user's house is sufficient for the normal supply of this appliance (see rating plate)
- the unit is correctly connected to earth through a suitable plug and according to the installation country Laws
- the socket or the omnipolar switch used for the connection must be easilv reached with the installed appliance

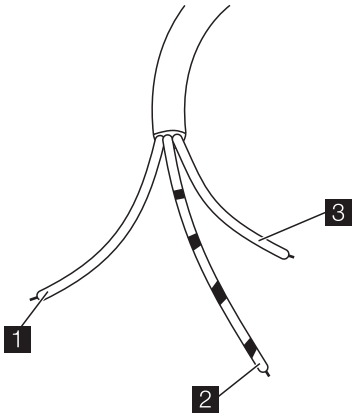
The appliance is supplied with electric cable, therefore you will have to fit it with a standard plug, suitable for the total electric load shown on the rating plate. The plug is to be inserted into a suitable wall socket.
If you wish to directly connect to the mains, you have to interpose an omnipolar switch with a minimum opening between contacts of 3 mm, between the unit and the mains, complying with the existing regulations.
The brown live wire (originating from the clamp of the appliance junction box) must always be connected to the phase of the mains supply. In any case, the supply cord must be positioned in such a way as it does not reach in any point a temperature higher by 50° C than the room temperature.

Replacement of the electric cable

⚠ **Warning!** The replacement of electric cable must be carried out exclusively by the service force centre or by personnel with similar competencies, in accordance with the current regulations.

Should the supply cord need to be replaced, use only the following cable types: H07 RN-F, H05 RN-F, H05 RRF, H05 VV-F, H05 V2V2-F (T90), H05 BB-F. It is necessary that the yellow/ green earth wire is about 2 cm longer than the live and neutral ones (see diagram).
The section of the cable should be 3 x 1,5 mm^2 minimum.
After the connection, test the heating elements for about 3 minutes to ensure that they are working correctly.

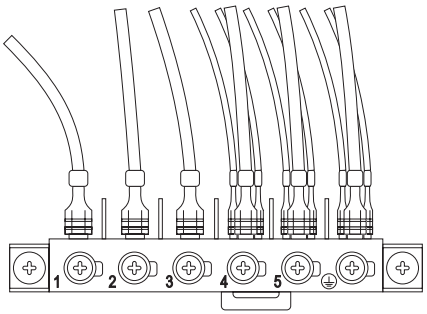
Important! The manufacturer refuses any responsibility in cases where normal safety measures are not observed.



1 Phase
2 Ground (yellow - green)
3 Neutral wire

Connecting the terminal board

The appliance incorporates an easily accessible 6-pole terminal board whose jumpers (bridges) are already pre-set for operation on 400 V three-phase with neutral wire. In case where different mains voltage is present, the jumpers on the terminal board must be arranged as shown on the picture.

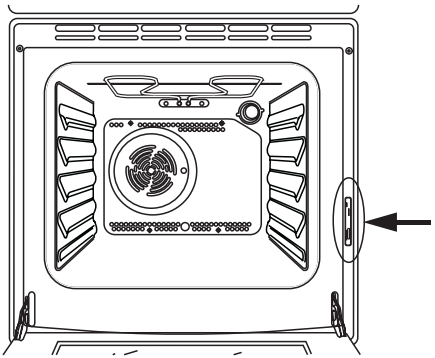


230V 3~	1	2	3	4	5	⏚	Section of cable (min.) 4 x 1.5 mm²
	L1		L2		L3	PE	
230V 1~	1	2	3	4	5	⏚	Section of cable (min.) 3 x 2.5 mm²
	L1			N		PE	
400V 2N~	1	2	3	4	5	⏚	Section of cable (min.) 4 x 2.5 mm²
	L1	L2		N		PE	
400V 3N~	1	2	3	4	5	⏚	Section of cable (min.) 5 x 1.5 mm²
	L1	L2	L3	N		PE	

The ground cable must be connected to terminal ⏚.
After connecting the supply cable to the terminal board, secure it with a junction clamp.

Service and spare parts

If your appliance does not work correctly, even after carrying out all the checks which are listed in the previous chapter, then please contact your local Service Centre, specifying the type of malfunctioning, the appliance model (Mod.), the product number (Prod. No.) and the serial number (Ser. No.) marked on the identification plate. This plate is placed on the front external edge of the oven cavity



Original spare parts, certified by the product manufacturer are only available at our Service Centre and authorized spare parts shops.

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